

Enjoy The Delights Of Forgotten Spice With Easy Ginger Recipes

Ginger, often referred to as the "forgotten spice", is a versatile ingredient that can add a delightful kick to a variety of dishes. Its distinct flavor and aroma have been enjoyed for centuries and are thought to have numerous health benefits. Whether it's used in sweet or savory dishes, ginger adds a unique touch that can elevate your cooking to new heights. In this article, we'll explore some easy ginger recipes that are sure to tantalize your taste buds.

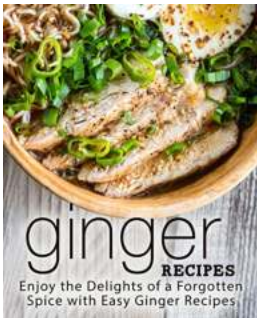
1. Ginger Snap Cookies

If you're a fan of sweet treats, ginger snap cookies are an absolute must-try. The combination of the warm, spicy taste of ginger with the sweet crunch of the cookie is simply irresistible. To make these delectable delights, you'll need:

- 1 cup of all-purpose flour
- 1 teaspoon of ground ginger
- 1/2 teaspoon of baking soda
- 1/4 teaspoon of ground cinnamon
- 1/4 teaspoon of ground cloves
- 1/4 cup of unsalted butter, softened
- 1/2 cup of granulated sugar
- 1/4 cup of molasses
- 1 egg
- 1/2 teaspoon of vanilla extract

- Additional granulated sugar for rolling

Start by preheating your oven to 350°F (175°C). In a mixing bowl, combine the flour, ginger, baking soda, cinnamon, and cloves. In a separate bowl, cream together the butter and sugar until light and fluffy. Add the molasses, egg, and vanilla extract, and mix well. Gradually add the dry ingredients to the wet mixture, stirring until well combined.



Ginger Recipes: Enjoy the Delights of a Forgotten Spice with Easy Ginger Recipes

by BookSumo Press (Kindle Edition)

★★★★★ 5 out of 5

Language	: English
File size	: 4760 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 117 pages
Lending	: Enabled



Using your hands, roll the dough into small balls, then roll them in sugar before placing them on a baking sheet. Bake for about 10 minutes or until the cookies are golden brown and crispy. Allow them to cool before indulging in their gingery goodness.

2. Ginger Garlic Stir-Fry

For a savory dish with an Asian twist, try making a ginger garlic stir-fry. This recipe is quick, easy, and packed with flavor. Here's what you'll need:

- 2 tablespoons of vegetable oil
- 1 tablespoon of minced ginger
- 2 cloves of garlic, minced
- 1 pound of your choice of protein (chicken, beef, or tofu), thinly sliced
- 2 cups of mixed vegetables (broccoli, bell peppers, snow peas, etc.)
- 1/4 cup of soy sauce
- 1 tablespoon of honey
- 1 tablespoon of cornstarch, dissolved in 2 tablespoons of water
- Sesame seeds and green onions for garnish

Start by heating the vegetable oil in a large skillet or wok over medium-high heat. Add the minced ginger and garlic and sauté for about 1 minute until fragrant. Add the protein of your choice and cook until browned. Then, add the mixed vegetables and stir-fry for an additional 3-4 minutes until they're tender-crisp.

In a small bowl, whisk together the soy sauce, honey, and cornstarch mixture. Pour this sauce over the stir-fry and cook for another minute until the sauce thickens. Remove from heat and garnish with sesame seeds and chopped green onions. Serve over steamed rice or noodles for a complete meal.

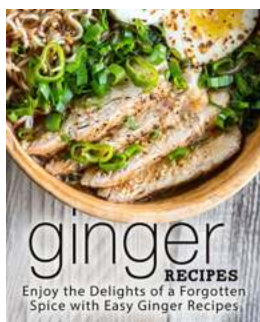
3. Ginger Infused Tea

When it comes to enjoying the benefits of ginger, a simple ginger-infused tea is the perfect way to unwind and relax. This soothing beverage can soothe a sore throat, aid digestion, and provide a comforting warmth on chilly days. To make ginger-infused tea, you'll need:

- 1 cup of water
- 1-inch piece of fresh ginger, peeled and thinly sliced
- 1 tablespoon of honey
- Optional: lemon or mint for added flavor

In a small saucepan, bring the water to a boil. Add the ginger slices and reduce the heat to low. Simmer for about 5 minutes to allow the flavors to infuse. Remove from heat and strain the tea into a cup. Stir in honey and any additional flavors you desire. Sip slowly and enjoy the soothing properties of ginger.

Ginger is truly a forgotten spice that deserves a place of honor in your kitchen. Its versatility and distinctive flavor make it a valuable ingredient in a wide range of dishes. Whether you're in the mood for sweet cookies, savory stir-fries, or soothing tea, these easy ginger recipes are sure to satisfy your cravings and introduce you to the delightful world of ginger.



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How to Cook with Ginger.

Get your copy of the best and most unique Ginger recipes from BookSumo Press!

Come take a journey with us into the delights of easy cooking. The point of this cookbook and all our cookbooks is to exemplify the effortless nature of cooking simply.

In this book we focus on Ginger. Ginger Recipes is a complete set of simple but very unique ways of cooking with Ginger. You will find that even though the recipes are simple, the tastes are quite amazing.

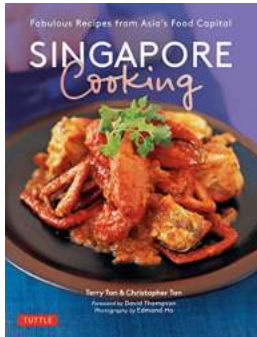
So will you join us in an adventure of simple cooking?

Here is a Preview of the Ginger Recipes You Will Learn:

- How to Make Miso Ramen
- Korean Beef Skillet
- Chicken Sakong
- Bronze Age Cookies
- Sakura's Salad Dressing
- Ms. Kim's Secret Sauce
- Coffee Cakes 101
- 5-Ingredient Honey Chicken
- Homemade Ginger Flavored Yogurt
- Pacific Rice

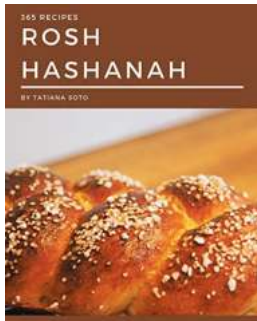
- Spicy Ginger Spaghetti
- Min Song's Favorite Soup
- Orange Soup
- Sweet and Sour Broccoli
- Easy Peking Fish
- How to Make Jasmine Rice
- Country Squash
- Buttermilk Cake
- Garden Style Chicken Breasts
- Autumnal Mashed Potatoes
- West African Ginger Florets Soup
- Ginger Soup Septembers
- Caribbean Prawns
- Much, much more!

Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. So even though the recipes will be unique and great tasting, creating them will take minimal effort!



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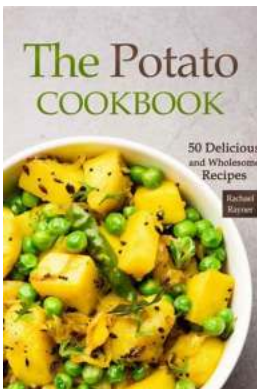
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